

# Ashtabula Telegraph.

JAMES REED & SON, Prop'rs.  
ASHTABULA, OHIO.

## IN A HAYFIELD.

BEFORE the mower's sweeping stride  
The dewy grasses bend and fall.  
A group of children, gay and free,  
Amid the hay are seen to play.

While the mower sweeps the field,  
The morning sun shines brightly.  
The dewy grasses bend and fall,  
The children's voices ring and play.

The flowers and grasses slowly fade,  
And over their wreaths the children sigh;  
A nation sees in every blade  
Emblems of hope and life to die.

Yet in the sky, still rising high,  
The golden sun shines brightly.  
The dewy grasses bend and fall,  
The children's voices ring and play.

## THE BIG BOOTS.

The ruins of that old country school-house  
yet remain, a deformity by the roadside.

It had brick walls, and these are not  
entirely gone. A portion of the chimney,  
too, is still to be seen; while old  
foundations, stones, and bits of wall,  
and layers of plaster make a place  
desolate and forbidding.

I found him stretched at full length  
on the damp ground, out of sight of his  
tormentors; and when I knelt by his  
side, and put my arm tenderly about  
him, his eyes were closed.

He cried long and bitterly at the more  
sympathy, so precious, so unexpected.  
Presently, a number of school-boy  
faces peered over the fence that had  
hidden us from the common view; but  
after a moment's watching, they slunk  
away in shame.

I soon perceived that my schoolmates  
were talking earnestly among themselves,  
and saw also that some of the  
faces I had thought so cruel wore a look  
of repentance and sorrow.

The teacher's bell sounded, and we  
all thronged into school. Robert lay  
on the floor. How and he looked!  
The master asked no questions; but he must  
previously have observed something of  
the condition of things; for when school  
was over at night, he put his arm about  
Robert's neck, and asked him to remain  
for a few moments. Robert held me  
by the hand, and asked that I might  
remain also.

Then, when we three were alone, he  
told, at the master's request, the story  
of his troubles. How simply and how  
nearly he spoke, and what unstudied  
pathos there was in his words! The  
schoolmaster's eyes were full of tears;  
and, in answering the poor little boy,  
his voice became choked, and more  
than once he left a sentence unfinished.

As myself, I could not help weeping  
outright.  
The next day Robert was absent. He  
had taken cold during the few minutes  
in which he lay on the wet ground, and  
as the weather was now stormy, his  
mother had not ventured to send him.

His absence afforded the master an  
opportunity of talking to the other pupils  
in a way which he could hardly have  
done had the little boy with the big boots  
been present.

My schoolfellows had, however, al-  
ready begun to talk—begin to talk—  
themselves in Robert's place, and im-  
agine how they would feel if their moth-  
ers, who so loved them, were poor and  
careless, and sat up at night, trying to  
make old things answer for their dear  
boys, hoping that the other boys would  
be as good as they, and that the school-  
master would not speak of it;—to consider  
how it would be, if when they came to school,  
all this anxiety and toil and love were  
mocked by unfeeling voices, and all the  
dear things of home were insulted,  
trampled, and despised by those who  
had the good fortune, or at least the  
good luck, to possess parents who could  
buy them new coats, new mittens, and  
new boots. There is almost every thing  
in thinking, and at last the boys thought.

Master Tanner spoke kindly to them  
on the subject. Though he could not  
speak sternly, there was now not one  
atom of severity in his tones.

His heart had no room for anger; but,  
as he spoke, he became eloquent. It was  
a soft, winning kind of eloquence; and  
the most thoughtful boy in the school  
was affected to tears.

Whether or not Robert's mother knew  
what had transpired, I can not tell; but  
the succeeding day he came again,  
wearing the same boots and coat as be-  
fore. But the boys saw them not, or  
they showed that they were doing what  
a newborn sympathy for the poor little  
fellow who would not have worn them  
if he could have helped it. The tide of  
impulse had turned.

Nothing was overdone, but there was  
kindness of act and tone; and the big  
boys showed that they were doing what  
they could in a gentle, unobtrusive way,  
to make Robert forget that they had  
ever treated him ill.

The next day was Saturday, and there  
was no school. On Monday, Robert  
did not come, and I learned that he  
was ill with a fever. Tuesday was  
Christmas; and on the morning of that  
day, Mrs. Brown carried into the school-  
room her little boy, a new pair of  
boots, and a complete suit of warm,  
handsome clothing, overcoat and all.

She said on the previous evening, these  
articles had been left in her charge, to be  
a morning's surprise for the young pa-  
tient.

That afternoon, a number of the  
school-boys called upon him, and I was  
of the party. The same boy who had  
tossed Robert's coat from his nail in the  
entry was one of us. Robert sat up in  
bed, and for a few moments, all his ill-  
ness seemed to have departed. The  
new boots were where he could look at  
them; and he looked at them with a  
close to his hand, and so were all the  
other articles of the Christmas gift.

The young visitors had seen all these  
things before Robert saw them, but he  
did not say so.

He was now expected had been such a  
token of sympathy. Nothing was said  
of the past; but the boys brought him  
nuts and sweetmeats, which, however,  
he must keep till he should be well; and  
they told him of a hundred things which  
he and they would do before the close  
of winter.

But the well day never came. He was  
very sick even then, and it was only the  
pleasant excitement, and the feeling that  
the old cause of sorrow had been all  
swallowed up in kindness, that made  
him appear momentarily better.

Only once after I saw him alive; and  
the picture of his little face upon  
the pillow remains with me yet. His  
mother had placed the new boots where  
he could still see them, and the over-  
coat where he could touch it with his  
hand.

When I entered, he called for me,  
and she told me that he was well.  
Putting his arm about me as I leaned  
over him, he said—  
"I have seen little Mamie. She was  
here last night. I saw her just as she  
was about to go. The school-boys—  
they didn't mean any harm; did they?  
only they didn't think. They like me now,  
and I like them."

And then he said something more of  
little Mamie, and something of getting  
well; but presently he seemed ex-  
hausted and partly lost. I cried softly  
to myself, for I could not help it.  
The day following, we heard that he  
was no more. All the school-children  
were at the funeral. Master Tanner  
was there, too. The undertaker opened  
the coffin, and showed the boys the  
white face that held the dead, and  
we all came softly and looked down  
upon the white face.

Even the rudest of the boys wept  
around.  
All the past came back—the scene  
with the overcoat in the entry, the jeers  
at the big boots, the distress of the poor  
boy as he hung himself upon the damp  
ward—all these things were remem-  
bered. And now, how pale and still he  
was! No wonder that the school-boys  
cried; no wonder that the master's face  
was wet with tears.

It was, as I have said, more than forty  
years ago; but in an old burial-ground,  
not far away, I could point out to my  
readers a small white stone, with Rob-  
ert's name and age, and by its side an-  
other stone, inscribed to "Little Mamie."

They were placed there by Robert's  
sister, who, the same winter, returned  
from a long sea-voyage.

How often I look at these small mem-  
orials, and go back in spirit to the old  
school-house and that bleak November  
day, when the poor teacher, who was  
then young, and full of life and hope,  
went, with a heart full of bitter distress,  
to pick up and replace that which he  
knew his mother had taken such care to  
break and mend.

O dear little boy! how long the scene  
has been over—the cruelty, the heart-  
ache, the tears! But a lesson was  
learned at this winter term of the coun-  
try school which reached away down  
into the lives of all the surviving actors  
in that small drama of the past—  
YOUTH'S COMPANION.

# HOME AND FARM.

PAINT splashes upon window-glass can  
be easily removed by a strong solution  
of soda.

In making any sauce put the butter  
and flour in together, and your sauce  
will never be lumpy.

To keep bread moist: For hop yeast  
bread add when sponging the bread two  
large spoonfuls of finely mashed potato  
for each ordinary sized loaf.

A CERTAIN cure for a felon is to wind  
a cloth loosely about the finger, leaving  
the end free. Pour in common gun-  
powder till the afflicted part is entirely  
covered. Keep the whole wet with  
strong spirits of camphor.

A LUMP of bread about the size of a  
billiard ball, tied up in a linen bag, and  
placed in the pot in which greens are  
boiling will absorb the grease which  
sometimes sends such an unpleasant odor  
to the regions above.

If hens get into the habit of eating  
eggs, take enough of bran and corn-  
meal of equal parts, for one feeding,  
and enough vinegar warmed to make  
a meat wet enough for the hens to eat.  
Mix together and feed it to the hens.

TEA ROLLS.—One quart of flour, one  
teaspoonful of saleratus, two teaspoon-  
fuls of cream-tartar; moisten with milk  
or water so you may be able to roll it  
one-half inch in thickness; spread with  
butter; sprinkle sugar and roll it up as  
you would jelly-cake; cut the slices one  
inch thick, and bake.

MAY SALAD.—Cut some cold meat  
into small pieces, then cover with  
oil, season with salt and pepper to taste,  
sprinkle a little vinegar over, and dis-  
pose them on a dish, upon a foundation  
of lettuce dressed with Mayonnaise, and  
ornamented with hard-boiled eggs,  
beets and little pickles. A nice salad  
for luncheon.

SALT is recommended for hens which  
pull out and eat their feathers. Give  
twice a week, a little salt pork chopped  
fine and mixed with the food; or put a  
tablespoonful of salt in two quarts of  
meal, moisten with water, and feed  
once or twice a week.

BEAN PICKLES.—These are delicate  
and very tempting, yet easily made.  
Procure your beans, wash them in  
slightly salted water till tender; drain  
through a colander or sieve, then drain  
them with a cloth. Pour boiling vine-  
gar, spiced to the taste, over them; re-  
peat this two or three days, or till they  
are green.

TOY ROLLS.—One pint of milk,  
one-half cup of butter, one-quarter  
cup of compressed yeast, two quarts of  
flour. Heat the milk and butter until  
the butter is melted; add the yeast,  
pour the mixture in the middle of the  
flour, stir a little. If mixed at nine a.  
m., mold at one p. m., without adding  
any more flour, roll into loaves, and  
before baking, mold into rolls. Bake  
twenty minutes.

WATER THE FOWLS.—There is no  
more fruitful source of cholera and other  
poultry diseases than water that has  
become stagnant or heated. Endeavor  
to have some kind of a trough or earthen  
water in a shady place, and fill it  
with fresh water twice or three times a  
day. The drinking cups of hens with  
broods of chickens will need special at-  
tention, as being shallow they are quick-  
ly emptied.

TO MAKE JAPANESE CEMENT.—Mix  
the best powdered rice with a little cold  
water, then gradually add boiling  
water till a proper consistency is ob-  
tained, being careful to keep it well  
stirred all the time; lastly, it must be  
boiled for one minute in a clean sauce-  
pan. This paste is beautifully white,  
almost transparent, and well adapted  
for many uses, such as filling in  
cracks, requiring a strong and colorless cement.

MENDING WITH PLASTER.—If the wall  
cracks in any part of the house, get five  
cents' worth of dry plaster of Paris, wet  
with cold water and rub into the cracks  
with your fingers; rub till it is smooth.  
Nail-boles in the wall may be filled in  
the same way. The top of the lamp  
becomes loose, take it off, wash it with  
soap and water, wash the glass also, to  
remove all grease; then spread the wet  
plaster around the glass, put the brass  
top on quickly, before the plaster has  
time to harden; let it stand till quite  
dry, and it will be ready for use. Acro-  
nic acid softens the plaster, and there-  
fore lamps should not be filled quite  
full.

RICE AND APPLE SOUFFLE.—Boil two  
tablespoonfuls of rice in half a pint of  
milk; add, when soft, the yolk of two  
eggs, and sugar to taste; make a wall  
with it around the sides of the dish.  
Steam some apples, peeled, and fill with  
syrup, fill the center of the dish with them,  
fill up the aperture in the apples with  
candied sweetmeats or jelly, and cover  
the whole with the whites of the eggs  
beaten to a stiff froth, and sprinkled  
with white powdered sugar. Bake  
Brown in the oven, and serve with  
cream.

THAT often fatal disease, chicken-  
cholera, usually prevails during the sum-  
mer. The Lancaster Farmer says that  
it is often caused by feeding too much  
whole corn when the fowls are deprived  
of coarse sand or grit. Damp, musty  
corn, grown from manure piles and stag-  
nant water to drink, will sooner or later  
produce it. Proper attention to fowls  
would not only remedy this disease, but  
others equally fatal, which neglect and  
inattention produce.

Feeding Sour Milk to Cows.  
Some maintain that feeding sour milk  
to cows affects their butter injuriously;  
but we never made sweeter or more  
butter than we have been turning out  
this spring when feeding sour milk to  
the cows from whose milk it was made.  
Last spring we did not feed it; but  
gave each sixteen pounds of hay and  
three quarts of oats and corn—col-  
lected out—ground together, and then  
the average yield of milk per cow  
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Nichols, in Rural New Yorker.

Large broods of wild turkeys are  
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Alleghenies.

# THE DAIRY.

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An old dairyman recommends having  
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of the cream without disturbing the rest,  
as it is this watery portion which be-  
comes bitter, and imparts a bitter taste  
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cows or the milker's hands; then in the  
management of the spring houses, where  
ventilation is scarcely thought of; then  
in freeing the butter from all salt-  
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and to practice only those which are  
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and half, making up a ton of hay, was  
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third as great a weight per acre as tim-  
othy, still they were the most profitable  
to grow on suitable lands, and there  
were the additional considerations of  
less storage-room required and less la-  
bor in handling."

Butter Packages.  
Just now, when a large quantity of  
butter is being put down for sale in the  
fall, it is worth while to consider a lit-  
tle about packages. In some dairies  
the old tubs of last year which have  
been kept in dark cellars where the at-  
mosphere is full of mildew and mold  
spores, or in out-houses where rubbish  
or various kinds of animal waste are  
hauled, scrubbed up and brought again  
into requisition. It ought to be need-  
less to say that it is ruinous to good but-  
ter to pack it into such receptacles; and  
that many a well deserved reputation  
for pure butter has been lost by un-  
taken economy. If every old butter  
package were consigned to the wood  
pile or kept for soap-tubs, there  
would be considerably less grease  
butter in the market to offend  
the nostrils of buyers and con-  
sumers. For a tainted package  
can never be restored to purity. The  
pores of the wood are filled with infec-  
tious matter, with germs of decay,  
which need only the fresh soil of a new  
package, to spread and flourish in it,  
with amazing rapidity. It is like  
the new wine and the old bottles of  
the parable. No man putteth new but-  
ter into old tubs, else the butter is  
ruined, but put new butter into new  
packages and both are preserved. It  
cannot be too forcibly impressed upon  
dairymen that the package makes or  
mars the butter. A new, handsome,  
perfectly sweet package may cost one  
cent a pound for the butter it contains.  
The dairymen can well afford this ex-  
tra cost, for surely the package will  
cost him nothing as it will add all its  
cost to the value of the butter.

Just here a suggestion may be made  
to the manufacturers of butter pack-  
ages. It is this, all the timber used  
for this purpose should be steamed, if pos-  
sible, under pressure. This steaming  
albumen of the woody fiber and ren-  
ders it thereafter insoluble. It removes  
the peculiar odors of some timber; it  
dissolves the sap and centralizes the  
acids contained in it, and in other ways  
greatly improves the quality of the  
package. It also prevents the swelling  
and shrinking to a great extent when  
the package is in use, and this in itself  
is worth considering. Finally,  
we present this matter to dairymen as  
one that is worth thinking about, and to  
the trade as one that may very well be  
made a matter on which advice may be  
given to their friends, both as regards  
the quality and the uniformity in size  
and shape of the packages used by them.  
—American Dairyman.

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ages. It is this, all the timber used  
for this purpose should be steamed, if pos-  
sible, under pressure. This steaming  
albumen of the woody fiber and ren-  
ders it thereafter insoluble. It removes  
the peculiar odors of some timber; it  
dissolves the sap and centralizes the  
acids contained in it, and in other ways  
greatly improves the quality of the  
package. It also prevents the swelling  
and shrinking to a great extent when  
the package is in use, and this in itself  
is worth considering. Finally,  
we present this matter to dairymen as  
one that is worth thinking about, and to  
the trade as one that may very well be  
made a matter on which advice may be  
given to their friends, both as regards  
the quality and the uniformity in size  
and shape of the packages used by them.  
—American Dairyman.

Feeding Sour Milk to Cows.  
Some maintain that feeding sour milk  
to cows affects their butter injuriously;  
but we never made sweeter or more  
butter than we have been turning out  
this spring when feeding sour milk to  
the cows from whose milk it was made.  
Last spring we did not feed it; but  
gave each sixteen pounds of hay and  
three quarts of oats and corn—col-  
lected out—ground together, and then  
the average yield of milk per cow  
was from thirteen to fourteen pounds  
per day. This spring we have been  
feeding the same amount of hay, two  
quarts of oats and corn ground to-  
gether—collected out—two quarts  
of wheat bran and the sour milk from  
the herd, and the average yield of each  
per day has been from twenty-one to  
twenty-two pounds of milk—an in-  
crease of over one-third. The cows  
are the same as last spring, with the  
addition of two others—one a cow we  
bought and which is thought no better  
than the rest, and the other a two-year-  
old heifer which gives from twenty-five  
to twenty-seven pounds of milk per day  
I don't expect much difference in the  
feeding of the latter part of May, June  
and July, but after that, I expect as great  
a difference as now. It is estimated  
that by using sour milk in this way,  
one cow more can be kept for every ten  
in the herd; but on this point I cannot  
speak definitely. We take our milk to  
a creamery, so there is no guess-work  
with regard to the weight.—G. E.  
Nichols, in Rural New Yorker.

Large broods of wild turkeys are  
noticed along the eastern slope of the  
Alleghenies.

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